

# BANG restaurant

## Dinner Menu

*The majority our dishes can be made gluten free on request.*

### Starters

Soup of Spiced Pumpkin, Sweetbreads, Parmesan, Winter Truffle – 10.5

Rare Seared Yellow-Fin Tuna, Miso Aubergine, Yuzu and Soy Dressing, Avocado, Pak Choi Leaf – 15

Terrine of Wood Pigeon, Prune and Tea Purée, Pickled Vegetables – 14

Game Sausage, Spiced Plum, Celeriac, Apple, Watercress – 14

Salad of Jerusalem Artichoke, Sheep's Cheese, Pear, Hazelnut, Shaved Fois Gras – 12

Lightly Cured Clare Island Salmon, Black Sesame, Local Radish, Cucumber, Frozen Horseradish – 15

### Mains

Pat McLoughlin Dry Aged Ribeye, King Oyster Mushroom, Watercress, Bernaise – 33

Roast Turbot, Oxtail Ravioli, Cauliflower, Irish Rainbow Chard, Red Wine Fish Sauce, Orange Oil – 30

Free Range Chicken, Salt Baked Celeriac, Local Cabbage, Chanterelles, Chicken Sausage Roll- 27

Wicklow Mountain Venison Loin, Shepherds Pie, Honey Roast Beetroots,

Butternut Squash, Dark Chocolate – 29

Cherry Valley Duck, Crushed Jerusalem Artichoke, Local Sprouting Broccoli,

Clementine and Hazelnut Crumble – 28

Pat McLoughlin Fillet of Beef, King Oyster Mushroom, Watercress, and Bernaise – 34

Kilkeel Harbour Hake, Japanese Mushrooms, Local Pak Choi, Prawn Dumpling, Bacon Dashi – 26

White onion Risotto, Buttermilk, Fried Onion, Truffle Pesto – 23

### Sides- 4

Green Salad, Apple Balsamic Dressing, Parmesan • Champ Potato

Local Broccoli, Pistachio Pesto • Triple Cooked Chips, Roast Garlic Aioli • Cauliflower and Truffle Gratin

### Desserts

Dark Chocolate Bar, Raspberries, Grue de Cacao Tuile – 10

Yoghurt Pannacotta, Blackberry Sorbet, Oat Crumble – 9.5

Blackberry Parfait, Apple, Blackberry Sorbet, Oat Crumble – 9.50

Carrot Financier Cake, Pickled Carrot, Buttermilk Ice Cream – 9.50

Creamed Tapioca, Saffron, Mango, Cardamom, White Chocolate – 9.50

Cheeseboard, Crossogue Chili Quince Jelly, Dried Fruit Chutney,

House Crackers (Choice of 3/5) – 14/18

Petit Fours 3.95